



**Over 40
good recipes
from
CADBURY'S**

ALL TRIED AND TESTED BY NOTED HOME ECONOMIST

Therese Miller

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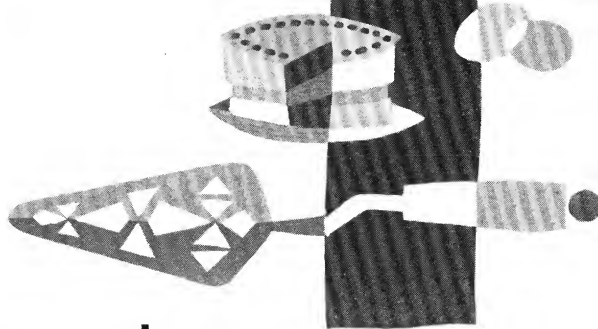
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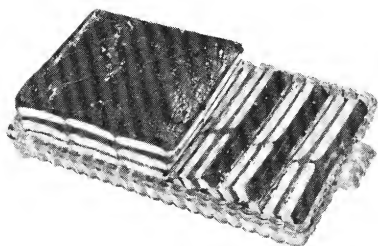
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WEIGHTS AND MEASURES

Flour, Cocoa or	2 level tablespoons	1 ounce
Drinking Chocolate:	1 level 8 fluid oz. cup	4 ounces
Sugar:	1 heaped tablespoon sugar	1 ounce
	1 level 8 fluid oz. cup	6 ounces
Castor Sugar:	1 level tablespoon	1 ounce
	1 level 8 fluid oz. cup	8 ounces
Icing Sugar:	2 level tablespoons	1 ounce
	1 level 8 fluid oz. cup	6 ounces
Sultanas — Rice:	2 level tablespoons	1 ounce
Currants — Sago:	1 level 8 fluid oz. cup	6 ounces
Shortening:	1 tablespoon	1 ounce
	1 level 8 fluid oz. cup	6 ounces approx.
Milk and Water:	2 tablespoons	1 ounce
	1 gill	$\frac{1}{4}$ pint
	4 gills	1 Imperial Pint (20 ounces)



Everyday cakes



1. CHOCOLATE BISCUIT CAKE

$\frac{1}{2}$ lb. milk coffee biscuits; 6 ozs. Cofpha; 5 tablespoons Cadbury's Bournville Cocoa; 3 tablespoons boiling water; $\frac{3}{4}$ lb. icing sugar; 1 egg; $\frac{1}{2}$ teaspoon vanilla.

Method: Soften biscuits by allowing them to stand out on a tray overnight. Prepare a loaf tin by lining with grease-proof paper. Cut shortening into a saucepan and heat slowly. Allow to melt, but do not boil. Add boiling water to the Cocoa. Stir till well mixed. Place icing sugar in a basin, add egg and vanilla essence. Mix in a little of the icing sugar. Add the Cocoa then the shortening gradually. Beat well. Fill tin with alternate layers of chocolate and biscuits, beginning and ending with chocolate. Stand in a cool place to set.



2. CHOCOLATE ECLAIRS

4 ozs. plain flour; Pinch salt; 2 ozs. butter; 3 eggs; $\frac{1}{2}$ pint water.

Method: Bring butter, water and salt to boil. Add sifted flour and beat over a low heat with a wooden spoon until the mixture leaves the sides of the saucepan

in one thick, smooth lump. Cool slightly. Add gradually the well beaten eggs and stir vigorously until all is one smooth paste again. Force in strips $3\frac{1}{2}$ -4 inches long on to a wet baking sheet. Bake in a rather hot oven—400° or Regulo 6 Gas—450° Electric for 25-30 minutes according to size. Do not open the oven door for the first 15 minutes. This is really important. Sometimes a better result is gained by reducing heat a little after the first 15 minutes. When cold, slit open at the sides and insert sweetened, whipped cream and coat the tops with chocolate glaze icing (*see recipe No. 41*).



3. CHOCOLATE CAKE

6 ozs. shortening; 6 ozs. sugar; 3 eggs; 12 ozs. self raising flour; 3 level tablespoons Cadbury's Bournville Cocoa; Pinch salt; 1 cup milk; Vanilla essence.

Method: Cream the shortening, sugar and vanilla essence. Gradually add the whisked eggs. Lightly, but thoroughly, stir in the sifted flour, Cocoa and salt alternately with the milk. Place in an 8" tin which has been greased and lined on the bottom with paper. Bake in a moderate oven—325° or Regulo 4 Gas—375° Electric for approximately $1\frac{1}{2}$ hours. Ice with Chocolate Butter Cream (*see recipe No. 36*).



Chocolate Sponge

4. CHOCOLATE SPONGE

3 eggs; 4 ozs. castor sugar; 4 ozs. self raising flour minus 1 tablespoon; 1 tablespoon Cadbury's Bournville Cocoa sifted with the flour; Pinch of salt; 2 tablespoons boiling water.

Method: Separate the whites from the yolks of 3 eggs. Add a pinch of salt to the whites and beat until stiff but not dry. Add the castor sugar in three portions, beating after each addition of sugar until dissolved. Beat in the egg yolks. Sift the flour 3 times and add to beaten egg mixture making sure to fold in and not stir. Add the boiling water and fold in. Divide into two 7" sandwich tins which have been greased with melted Copha and dusted with plain flour. Bake in a moderate oven—350° or Regulo 5 Gas—400° Electric for 15-20 minutes. Turn out immediately and when cold sandwich with cream and decorate top as required.

5. CHOCOLATE NUT CAKE

5 ozs. butter; 8 ozs. sugar; 12 ozs. self raising flour; 3 eggs; 1 gill milk; 2 level tablespoons Cadbury's Bournville Cocoa; 1 cup chopped walnuts; Pinch of salt; Vanilla essence.

Method: Cream the butter and sugar, add the beaten eggs gradually then flour sifted with Cocoa and salt. Add milk and essence and lastly, chopped nuts. Mix well. Bake in tin (approx. 9" diameter) lined with greased paper, in a moderate oven—325° or Regulo 4 Gas—375° Electric for 1 hour.

6. MARBLE CAKE

4 ozs. shortening; 4 ozs. sugar; 8 ozs. self raising flour; 1 heaped dessertspoon Cadbury's Bournville Cocoa; 1 large egg; $\frac{1}{3}$ cup milk; Vanilla essence; Red colouring; Pinch of salt.

Method: Cream the shortening and sugar, add the egg and beat well. Add the sifted flour and salt alternately with the milk. Divide into 3 parts. Flavour one portion with vanilla, colour the second portion with red colouring and add the Cocoa to the third. Place alternate spoonfuls of the mixtures into a prepared 7" tin. Bake in a moderate oven—325° or Regulo 4 Gas—375° Electric for $\frac{3}{4}$ -1 hour.





7. BOURN-VITA QUEEN CAKES

2 ozs. shortening; 2 ozs. sugar; 4 ozs. self raising flour; Pinch of salt; 1 egg; 1 oz. Cadbury's Bourn-vita; 1½ ozs. preserved ginger; Milk to mix.

Method: Cream the shortening and sugar. Beat in the egg. Add the sifted flour and salt and sufficient milk to mix. Lastly add the Bourn-vita and the finely chopped ginger. Place in greased patty tins or paper patty pans and bake in a moderately hot oven—400° or Regulo 6 Gas—450° Electric for 15-20 minutes. Ice and decorate with chopped ginger if desired.

8. NO-ICING CHOCOLATE CAKE

4 ozs. shortening; 2 eggs; 8 ozs. self raising flour; 5 tablespoons milk; 4 ozs. castor sugar; ½ teaspoon vanilla; Pinch of salt.

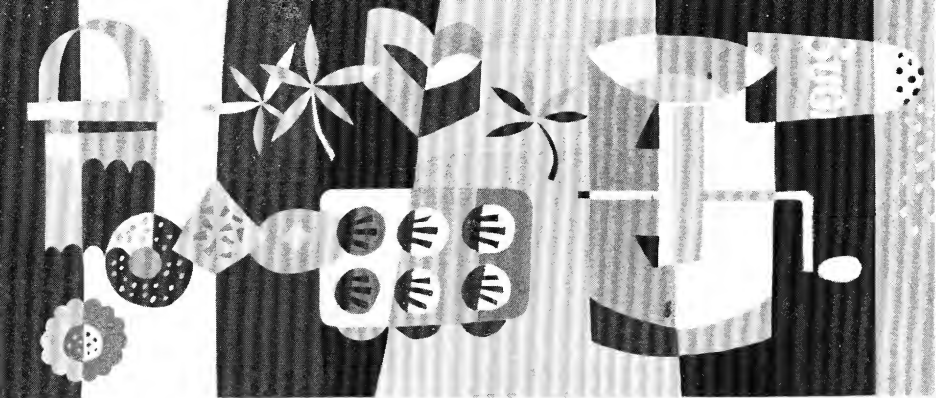
Method: Cream shortening and sugar, add eggs gradually and beat well. Fold in sifted flour and milk alternately and place half the mixture in a 7" square tin which has been greased and lined with paper. Place half the chocolate filling (see recipe below) on top of this, then add remaining cake mix. Spread other half of chocolate on top of uncooked cake mixture and bake in moderate oven—325° or Regulo 4 Gas—375° Electric for 50-60 minutes.

Chocolate Filling

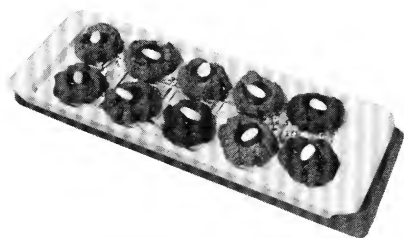
In top of double saucepan melt 6 ozs. Cadbury's Energy Chocolate and ½ cup coconut.

Marble Cake





Biscuits and tarts



9. WHOLEMEAL CHOCOLATE COOKIES

4 ozs. wholemeal self raising flour; 2 ozs. plain flour; $\frac{1}{4}$ teaspoon salt; 3 ozs. brown sugar; 4 ozs. shortening; 1 oz. blanched almonds; 1 tablespoon Cadbury's Bournville Cocoa; 2 ozs. Kellogg's Cornflakes; 1 dessertspoon coffee essence; 1 dessertspoon Golden Syrup; 1 tablespoon water; 2 ozs. Cadbury's Energy Chocolate.

Method: Sift wholemeal flour, plain flour, salt and Cocoa. Cream butter, sugar, Golden Syrup, essence and water. Mix in sifted ingredients and Cornflakes. Roll into balls, place on greased tray. Press a hollow in the centre of each cookie. Bake in a moderate oven—350° or Regulo 5 Gas—400° Electric for 10-15 minutes. Melt chocolate and run into the centres of the cookies, and place a piece of almond on the chocolate.

10. CHOC-MINT WAFERS

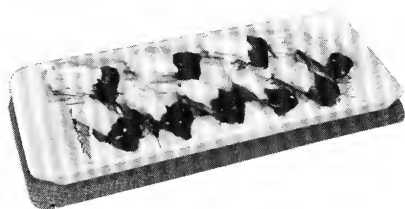
6 ozs. shortening; 4 ozs. plain flour; 8 ozs. castor sugar; 4 ozs. self raising flour; 1 egg; $\frac{1}{2}$ cup Cadbury's Bournville Cocoa; $\frac{1}{4}$ cup milk (scant).

Method: Cream shortening and sugar,

then add sifted flours and Cocoa alternately with the beaten egg and milk. Form into logs about 1" in diameter and place in the refrigerator overnight. Next day, cut in $\frac{1}{8}$ " slices and bake approximately 10 minutes in a moderate oven—350° or Regulo 5 Gas—400° Electric. When cool sandwich together with the following:

2 cups icing sugar; 3 tablespoons cream; 2 drops peppermint essence; Green colouring.

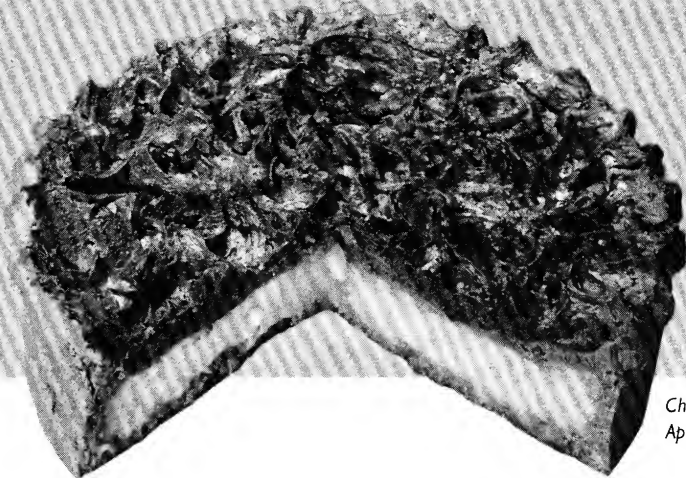
Mixed well together.



11. VIENNESE FINGERS

4 ozs. shortening; 4 ozs. plain flour; 1 oz. icing sugar; Pinch of salt; $\frac{1}{2}$ teaspoon vanilla; Cadbury's Energy Chocolate.

Method: Sift flour and icing sugar. Cream shortening very well, add dry ingredients gradually. Add vanilla. Pipe onto greased tray with star pipe into finger lengths. Bake in a moderate oven—350° or Regulo 5 Gas—400° Electric, for 20-25 minutes. When cool, sandwich with Chocolate Butter Cream (see recipe No. 36) and dip one end in warm melted Cadbury's Energy Chocolate.



Chocolate
Apple Shortcake

12. CHOCOLATE APPLE SHORTCAKE

8 ozs. self raising flour; 2 ozs. sugar; 1 heaped dessertspoon Cadbury's Bournville Cocoa; 2 ozs. shortening; 1 egg; Pinch of salt.

Method: Cream shortening and sugar, add egg. Work in sifted flour, Cocoa and salt. Knead well and divide into two parts. Roll out and line a sandwich tin or tart plate, spread with cooked apples drained of juice, and cover with second part of mixture, and cook in a moderate oven—350° or Regulo 5 Gas—400° Electric for 20 minutes. When nearly cool, turn out of tin and ice with Chocolate Butter Cream (*see recipe No. 36*).

13. RICH MACAROON CHOCOLATE PIE

2 egg whites; ½ cup coconut; 4 ozs. sugar; Pinch of salt; 1 teaspoon vanilla; Pinch of cream of tartar.

Method: Add the salt and cream of tartar to the egg whites and beat until stiff. Gradually add the sugar, coconut and vanilla. Spread evenly over the bottom and sides of a greased 9" pie plate. Bake in a slow oven—300-325° or Regulo 3-4 Gas—350-375° Electric for 35-40 minutes. Cool thoroughly before filling with chocolate filling.

Filling:

2 egg yolks; 3 level teaspoons gelatine; 2 ozs. sugar; 2 ozs. grated Cadbury's Energy Chocolate; 3 tablespoons hot water; ½ pint milk; 1 teaspoon lemon juice; Coconut; Chopped nuts.

Method: Put the chocolate, milk and sugar into a saucepan and stir over a low

heat until melted. Beat the egg yolks well, add to chocolate mixture, return to heat and stir until mixture thickens; but do NOT boil. Cool. Dissolve the gelatine in hot water, add lemon juice. Blend smoothly with the chocolate mixture. Pour into macaroon pie shell and put in cool place. Sprinkle with coconut or chopped nuts and serve.

14. CHOCOLATE KISSES

2 ozs. plain flour; 2 ozs. cornflour; 2 ozs. castor sugar; 2 ozs. shortening; 1 egg; ½ teaspoon baking powder; Pinch of salt; 1 oz. Cadbury's Bournville Cocoa.

Method: Sift flour, cornflour, baking powder, salt and Cocoa. Beat the egg. Cream shortening and sugar, add egg, then dry ingredients and a little milk if necessary. Place in teaspoonfuls on a greased tray. Bake in a moderate oven—325° or Regulo 4 Gas—375° Electric for 10-15 minutes. When cool join with Chocolate Butter Cream (*see recipe No. 36*) and dust with icing sugar.

15. AFGHANS

3 ozs. self raising flour; 6 ozs. shortening; 3 ozs. plain flour; 3 ozs. castor sugar; 1 oz. Cadbury's Bournville Cocoa; 2 ozs. Kellogg's Cornflakes; Vanilla; Blanched almonds.

Method: Cream the shortening and sugar, add the sifted flours and Cocoa and lastly the Cornflakes. Drop in teaspoonfuls onto a greased tray. Bake in a moderate oven—350° or Regulo 5 Gas—400° Electric for 15 minutes. When cold, ice with Chocolate Glace Icing (*see recipe No. 41*) and place half a blanched almond on top.



Ideas for your party table

16. EASTER BONNET COOKIES

For the Biscuits: 6 ozs. plain flour; 2 ozs. cornflour; 1 level teaspoon baking powder; 3 ozs. shortening; 3 ozs. castor sugar; 1 egg; A few drops of vanilla essence.

For the Bonnet Crowns and Decorations: Approximately 1 dozen Pascall Marshmallows; A little jam or jelly; 1½ lbs. sifted icing sugar; 2 teaspoons lemon juice; Yellow, Pink and Green colouring; 2 dessertspoons water; Angelica; Tiny icing sugar flowers (these can be bought at confectioners and grocers); Glace cherries.

Method: Cream the shortening and sugar and add the vanilla essence. Sift the flour, cornflour and baking powder together. Beat the egg and add it alternately with the sifted flours. Turn the dough out onto a floured board and knead lightly. Roll the dough out to approximately ⅛" in thickness. Cut with a round 3" fluted cutter. Place on a greased tray and bake in a moderate

oven—350° or Regulo 5 Gas—400° Electric for approximately 20 minutes. Cool on a wire tray.

Fix a Marshmallow onto the side of each biscuit with a dab of jam or jelly. Place about a pound and a quarter of the icing sugar into a bowl and add the lemon juice and just enough water to make a thick coating consistency. Be careful not to make the icing too thin. Divide the icing into four bowls and tint three portions a different pastel colour. Coat the biscuits with the icing. Decorate each bonnet as desired.

17. CHOCOLATE HONEY CRUNCHIES

5 cups Kellogg's Rice Bubbles; ½ cup honey; 12 ozs. Cadbury's Energy Chocolate.

Method: Melt chocolate over hot but not boiling water, add honey. Mix well, remove from heat and add Rice Bubbles. Stir till well coated with chocolate. Press into a greased pan. Cut into fingers or whatever shape you prefer. Allow to cool thoroughly before removing from pan.

18. TRUFFLES

1 can sweetened condensed milk; ½ lb. sweet biscuits; 1 cup coconut; 1½ table-spoons Cadbury's Bournville Cocoa.

Method: Crush the biscuits, add Cocoa and coconut and mix well with the condensed milk. Roll into balls the size of a walnut and roll in coconut.



Easter Bonnet Cookies



Chocolate Russe

19. CHOCOLATE RUSSE

For very special occasions.

18-24 Cadbury's Dairy Milk Flake chocolate bars; 2 ozs. Cadbury's Instant Drinking Chocolate; 3 eggs; 3 ozs. castor sugar; $\frac{1}{2}$ oz. gelatine; $\frac{1}{2}$ pint milk; 2 tablespoons water; $\frac{1}{4}$ pint evaporated milk.
Decoration: $\frac{1}{4}$ pint whipped cream; Chopped blanched almonds; Glace cherries; $1\frac{1}{2}$ yards ribbon.

Method: Line a 7" cake tin with grease-proof paper. Stand chocolate Flake bars close together round the side of the tin. Separate the egg yolks from the whites. Place yolks, sugar, milk and Instant Drinking Chocolate in a mixing bowl. Beat over pan of simmering water until mixture thickens. Cool slightly. Dissolve gelatine over a gentle heat in the two tablespoons water. Then add to the chocolate mixture. Whisk the evaporated milk until thick, and fold into chocolate mixture as it starts to set. Whisk egg whites until stiff and fold into mixture. When nearly set pour into centre of chocolate bars and leave to set. Turn out very carefully and turn right side up onto serving dish. Decorate top and sides with whipped cream. Decorate cream with chopped almonds and cherries. Tie ribbon round outside.

20. HEDGEHOG CAKE

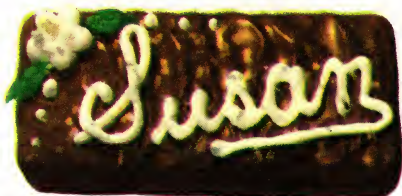
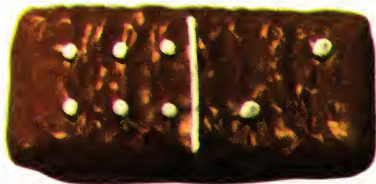
$\frac{1}{4}$ lb. shortening; 2 level tablespoons Cadbury's Bournville Cocoa; $\frac{1}{4}$ lb. sugar; $\frac{1}{2}$ lb. crushed sweet biscuits; 1 beaten egg; 2 level tablespoons coconut; $\frac{3}{4}$ cup chopped walnuts.

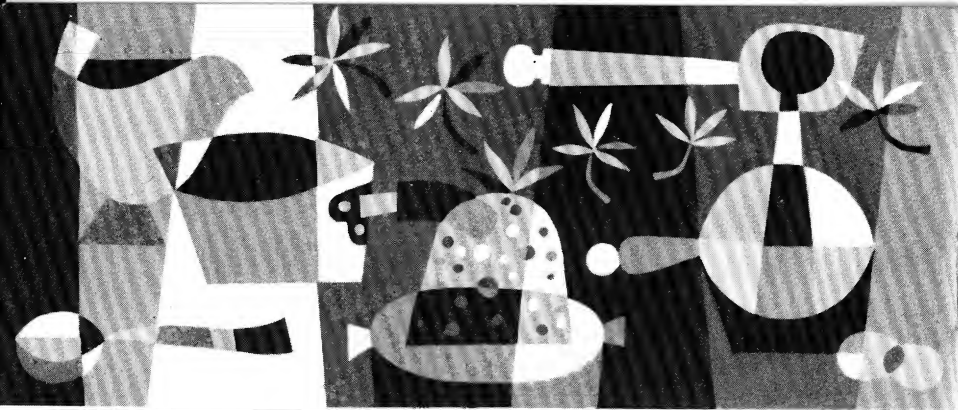
Method: Place shortening, sugar, coconut

and Cocoa into a saucepan and cook 2 minutes. Cool slightly and add beaten egg, walnuts and biscuits. Press firmly into a greased cake tin. When cold ice and cut into small pieces.

21. KOOKAS QUICKIES

If you have a long party table, or you want to make some individual goodies for the children, it's fun to decorate Cadbury's Kookas. They look so inviting on a party table. You can make dominoes, write the children's names with icing or decorate with tiny icing sugar flowers or glace cherries. The designs shown in these pictures are simply thin icing piped onto Cadbury's Kookas with a straight nozzle and flowers, cherries, etc., added. Make up your own designs as you go along (and maybe the children could help too).





Puddings and sauces

22. CHOCOLATE SAUCE PUDDING

1 cup self raising flour; Vanilla; 1 dessertspoon Cadbury's Bournville Cocoa; $\frac{1}{2}$ cup milk; 1 tablespoon shortening; $\frac{1}{2}$ cup castor sugar; 1 egg; $\frac{1}{2}$ teaspoon salt.

Method: Cream shortening and sugar, add egg. Fold in sifted dry ingredients alternately with the milk. Pour into greased basin. Then mix $\frac{1}{2}$ cup white sugar and 1 dessertspoon Cocoa and sprinkle over the first mixture. Lastly, all over, pour $1\frac{1}{2}$ cups of hot water. Cover basin and steam for $1-1\frac{1}{2}$ hours. A rich chocolate sauce will form under the sponge mixture, and when turning out place on a large, deep serving dish.



23. CHOCOLATE QUEEN PUDDING

1 oz. Cadbury's Bournville Cocoa; $\frac{1}{2}$ teaspoon vanilla essence; 1 pint milk; 3 tablespoons Apricot jam; 3 ozs. sugar; 2 eggs separated; 1 cup soft white breadcrumbs; 2 tablespoons castor sugar for meringue.

Method: Combine the Cocoa with the sugar. Blend to a smooth paste with a little of the milk. Heat the remainder

of the milk and pour onto the sugar and Cocoa. Pour onto the breadcrumbs in a greased pie dish. Add the beaten egg yolks. Stir until well mixed. Flavour with vanilla. Place in a shallow dish of cold water and bake in a moderate oven— 350° or Regulo 5 Gas— 400° Electric for approximately 40-45 minutes. Spread Apricot jam over the top of the cooked pudding. Beat the egg whites until stiff. Add the castor sugar gradually, beating after each addition of sugar. Pile or pipe on the pudding. Return to the oven to brown the meringue.

24. BAKED MARSHMALLOW CUSTARD

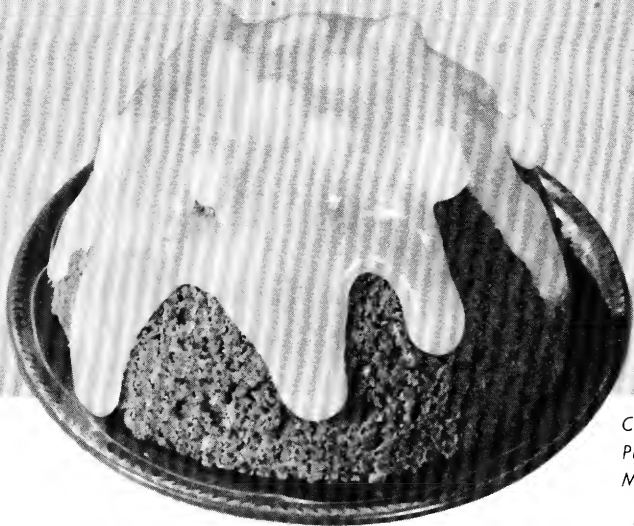
3 eggs; 1 pint milk; 2 dessertspoons sugar; Vanilla essence; Nutmeg; Pascall Marshmallows—approximately six.

Method: Beat the eggs and sugar slightly. Add the milk and essence. Pour into a greased pie dish or individual moulds. Sprinkle with nutmeg and top with Marshmallows cut in quarters. Place the pie dish in a shallow dish of cold water and bake in a moderate oven— 350° or Regulo 5 Gas— 400° Electric for approximately $\frac{3}{4}$ hour.

25. CHOCOLATE TOPPING

2 tablespoons Cadbury's Instant Drinking Chocolate; $1\frac{1}{2}$ tablespoons hot water.

Method: Add water to Instant Drinking Chocolate. Stir briskly and serve.



*Chocolate Steamed
Pudding with
Marshmallow Sauce*

26. CHOCOLATE STEAMED PUDDING

3 ozs. shortening; 3 ozs. sugar; 6 ozs. self raising flour; 1 large egg; 5 tablespoons milk; 2 tablespoons Cadbury's Bournville Cocoa; Vanilla essence.

Method: Sift flour and Cocoa together. Cream the shortening and sugar, add the egg and beat well. Add the flour and milk alternately. Add the essence. Place in a greased pudding basin, cover with greased lid or greased greaseproof paper. Steam for 1½ hours. Serve with Marshmallow Sauce (*see following recipe*).

27. MARSHMALLOW SAUCE

1½ dozen Pascall Marshmallows; ½ cup cream; ½ teaspoon vanilla.

Method: Place Marshmallows in top of double boiler. Add cream. Heat over boiling water until the Marshmallows are almost melted. Add vanilla. If few lumps remain they will only add "nobbly" interest to the sauce. Serve hot or warm as sauce thickens as it cools. If it becomes too thick reheat and add more cream.

28. CHOCOLATE RICE PUDDING

2 rounded tablespoons rice; 1 rounded tablespoon sugar; 1 pint milk; ½ teaspoon vanilla; 1 level tablespoon Cadbury's Bournville Cocoa; 2 eggs.

Method: Place the rice in boiling water containing a pinch of salt and cook until tender. Drain. Beat the eggs and add the sugar and Cocoa. Add the milk and

flavour with vanilla. Stir in the cooked rice. Place in a greased pie dish and stand in a shallow dish of cold water. Bake in a moderate oven—350° or Regulo 5 Gas—400° Electric for approximately 1 hour or until the custard is set. Serve with whipped cream.



29. CHOCOLATE SAUCE FOR ICE-CREAM

8 ozs. light brown sugar; 2 tablespoons Golden Syrup; ¾ cup milk or water; 1 oz. shortening; 2 tablespoons Cadbury's Bournville Cocoa; 1 teaspoon vanilla.

Method: Mix the Cocoa with a little milk, gradually add the remainder of the milk and bring to boil. Add sugar, shortening, Golden Syrup, and boil for 5 minutes. Allow to cool and add vanilla.



Cold sweets and sundaes

30. CHOCOLATE PARFAIT

1 pint milk; 1 cup powdered milk; 6 tablespoons sugar; 1 tablespoon gelatine dissolved in 2 tablespoons boiling water; 4 tablespoons Cadbury's Bourn-vita; 1 teaspoon grated lemon rind.

Method: Warm the milk, add powdered milk and beat well. Add sugar and beat again. Add dissolved gelatine and beat for 5-6 minutes. Place in refrigerator trays and freeze until firm (not too hard). Turn into a basin and add lemon rind and Bourn-vita and beat until twice the original size. Spoon into parfait glasses, top with whipped cream or ice-cream and serve.



Chocolate Parfait



31. CUSTARD TART WITH FUDGE TOPPING

Tart:

1 uncooked biscuit or shortcrust pastry case; 2 cups milk; 3 eggs; $\frac{1}{2}$ teaspoon vanilla; $\frac{1}{2}$ cup sugar; Pinch of nutmeg; Good pinch of salt.

Topping:

$\frac{1}{2}$ cup icing sugar; Pinch of salt; 2 tablespoons cream; 1 dessertspoon Cadbury's Bournville Cocoa; 1 level tablespoon butter.

Method: Brush the pastry case over with egg white. Beat the eggs with the sugar, salt, nutmeg and vanilla. Add the warm milk and spoon into the pastry case. Bake in a moderate oven—350° or Regulo 5 Gas—400° Electric for approximately 40 minutes or until the custard is set and the pastry cooked. Cover with the fudge topping made by mixing the sugar, salt, melted butter, Cocoa and cream together. The topping is spread on the custard while it is still hot. It firms as the tart cools.



Pavlova

32. PAVLOVA

3 egg whites; 6 ozs. castor sugar; 1 teaspoon vinegar; 1 teaspoon lemon rind; Cadbury's Dairy Milk Flake Chocolate Bars.

Method: Beat egg whites stiffly. Gradually add sugar and beat well. Fold in vinegar and rind. Beat over simmering water for 3 minutes. Place on well greased scone tray and cook in a slow oven 200° or Regulo 1 Gas—250° Electric for 1½ to 1¾ hours. Serve filled with fruit salad, spoon or pipe whipped cream around the edge and sprinkle with crushed Cadbury's Dairy Milk Flake chocolate bars.

33. UNCOOKED CHRISTMAS PUDDING

4 dessertspoons (1 oz.) gelatine; ½ cup hot water; 4 cups milk (2 pints); 1½ cups chopped nuts and lemon peel; 4 dessertspoons Cadbury's Instant Drinking Chocolate; ½ cup raisins; ½ cup chopped ginger or currants; 1 cup chopped dates; Vanilla and Lemon essence; 6 tablespoons sugar; Pinch of salt.

Method: Place milk, Instant Drinking Chocolate in saucepan. Bring to boiling point. Add all ingredients except gelatine, hot water and flavoursings. Boil 5 minutes. Let cool, add vanilla essence to taste and a few drops of lemon. Dissolve gelatine in hot water, add to the mixture stirring all well together. Pour into wet mould. Decorate with holly and serve with cream or custard.

34. CHOCOLATE BLANC-MANGE

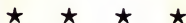
1 pint milk; 4 tablespoons cornflour; 2 tablespoons sugar; 1 Bay leaf; 1 oz. Cadbury's Energy Chocolate, grated; Vanilla essence.

Method: Blend cornflour with a little of the milk. Melt the chocolate over hot water and add the remainder of the milk which has been heated with the Bay leaf. Pour over the blended cornflour. Return to the saucepan and stir till boiling. Add the sugar and cook stirring for 3 minutes to thoroughly cook the cornflour. Remove the Bay leaf and add the vanilla. Pour into a wetted mould and when quite set turn into a glass dish. Serve with cream. Chocolate Snowballs may be made by placing the blanc-mange in individual moulds. When set unmould and toss in coconut. Serve with whipped cream.

35. BOURN-VITA CUSTARD

1 pint milk; 2 eggs; 2 ozs. Cadbury's Bourn-vita; 2 ozs. sugar.

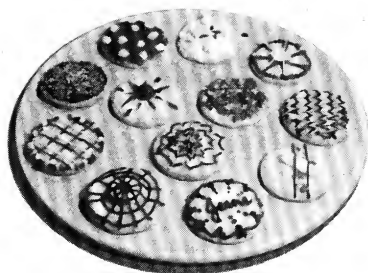
Method: Beat the eggs, dissolve the Bourn-vita and sugar in the warmed milk. Add to the eggs and stir well. Cook in a double saucepan stirring continuously until the mixture coats the back of the spoon. Remove from the fire immediately and pour into a basin. Cool and serve with stewed fruits.



When next serving your favourite ice-cream, make sure you serve Cadbury's Dairy Milk Flake chocolate bars instead of wafers for a special treat.



Icings and fillings



36. CHOCOLATE BUTTER CREAM

2 ozs. butter; 1 tablespoon liquid; 5 ozs. sifted icing sugar; 2 tablespoons Cadbury's Bournville Cocoa.

Method: Cream butter, and add sifted icing sugar and Cocoa gradually. Add liquid to soften as required. Cool. It may be spread on cake, used as a filling or piped as a decoration.

37. LAMINGTON ICING

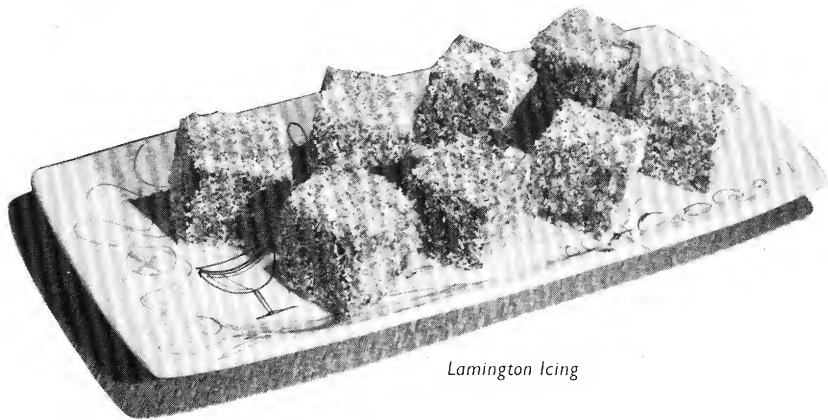
4 ozs. icing sugar; 1½ tablespoons Cadbury's Bournville Cocoa; 2 tablespoons jam (apricot, plum, etc.); ½ pint water; 1 oz. shortening.

Method: Melt shortening in water and add jam. When jam is dissolved, carefully add Cocoa and icing sugar. Use as desired.

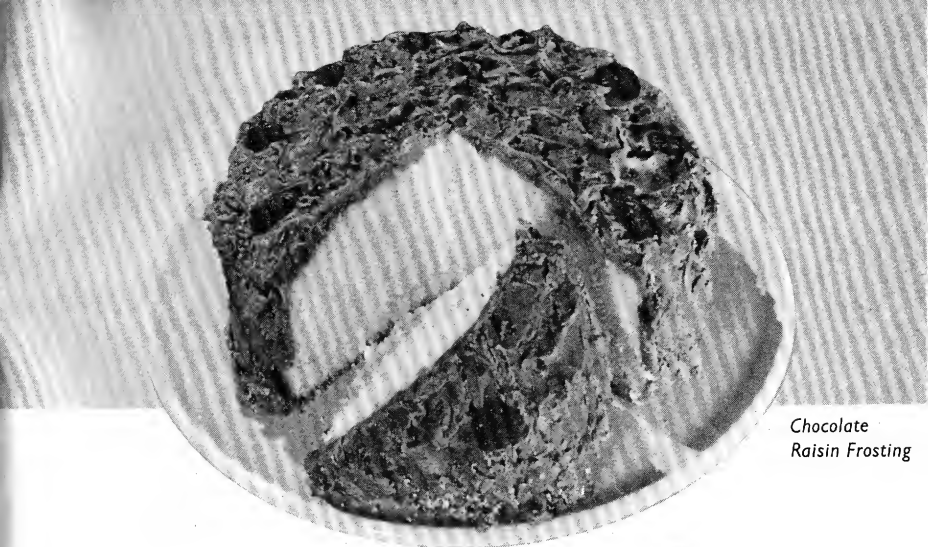
N.B. If icing is too thin, it may be thickened with cornflour (Approximately 1 dessertspoon mixed with a little water. Cook for a few minutes.) It may be necessary to reheat the icing during coating.

38. CONTINENTAL CAKE FILLING

1 egg; 1 tablespoon sugar; 2 tablespoons Cadbury's Instant Drinking Chocolate; ½ lb. shortening; 5 ozs. icing sugar.



Lamington Icing



*Chocolate
Raisin Frosting*

Method: Mix egg, sugar and Instant Drinking Chocolate together. Bring to the boil and boil for a few minutes. Cream the shortening and icing sugar together, then combine with chocolate mixture. Cool and use as required.

39. CHOCOLATE RAISIN FROSTING

$\frac{1}{2}$ cup seeded raisins; 2 tablespoons shortening; 1 tablespoon Cadbury's Bournville Cocoa; Pinch of salt; $\frac{1}{2}$ teaspoon vanilla essence; 2 cups sifted icing sugar; 2 tablespoons milk.

Method: Cream the shortening, add the Cocoa dissolved in sufficient boiling water to make a smooth paste. Add the salt and vanilla. Add the sifted icing sugar alternately with the milk, beating well after each addition. Continue beating until the mixture is the consistency of whipped cream and then fold in the finely chopped raisins. Spread on the cake and decorate with whole raisins.

40. CHOCOLATE COATING FOR BISCUITS OR ICE-CREAM

3 ozs. Copha; 4 ozs. Cadbury's Instant Drinking Chocolate.

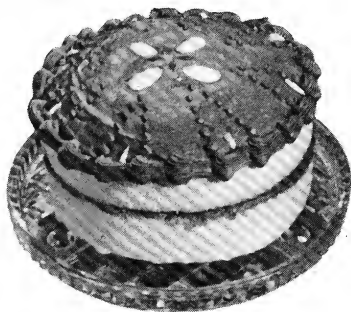
Method: Melt shortening over gentle heat. It should be barely warm, not hot. Add gradually to the Instant Drinking Chocolate stirring till smooth.

NOTE. In place of Instant Drinking Chocolate, 8 level tablespoons icing sugar and 3 level tablespoons Cadbury's Bournville Cocoa (sifted together) may be used.

41. CHOCOLATE GLACE ICING

6 ozs. sifted icing sugar; $\frac{1}{2}$ teaspoon vanilla; 1 dessertspoon butter; 1 tablespoon cold liquid; 2 tablespoons Cadbury's Bournville Cocoa.

Method: Mix sifted Cocoa and icing sugar, flavouring and liquid until a thick syrup. Add melted butter. Place over warm water until of spreading consistency. Add vanilla and place quickly over cake.



42. CHOCOLATE MINT FILLING

1 oz. butter; 6 ozs. sifted icing sugar; 1 egg yolk; 4 ozs. Cadbury's Energy Chocolate; 2 tablespoons milk; 3 or 4 drops peppermint essence.

Method: Beat the butter to a soft cream. Add the icing sugar and egg yolk. Grate the chocolate and melt in the milk by heating over boiling water. Cool slightly and beat into the butter mixture, beating to a spreading consistency. Add peppermint essence.



The factory by mountain and sea

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